



COMMERCIAL PROGRAM

STANDARD FEATURES for D3®, D5® and Copper Core® Product Lines



**BONDED, ENGINEERED,
& ASSEMBLED IN USA**



- 1 Constructed of premium metals.**
A pure core of aluminum, stainless or copper - not only on the bottom, but all the way up the sides of each piece of cookware - distributes heat evenly which delivers unrivaled performance in commercial kitchens.
- 2 18/10 non-reactive stainless steel cooking interior.**
- 3 Robust, long stick handles cast from stainless steel with hang hole for quick storage and access to your pans.**
- 4 High-yield strength stainless steel rivets permanently secure the handle - **guaranteed for life.****
- 5 Durable stainless steel exterior which is induction capable.**

D3® STAINLESS

**3-PLY BONDING FOR
FAST & EVEN HEAT**



- 1** 18/10 Stainless Steel
- 2** Aluminum
- 3** Induction Stainless Steel Exterior

D5® STAINLESS

**PATENTED 5-PLY BONDING
FOR EXCEPTIONALLY
EVEN HEATING**



- 1** 18/10 Stainless Steel
- 2** Aluminum
- 3** Stainless Steel
- 4** Aluminum
- 5** Induction Stainless Steel Exterior

COPPER CORE®

**5-PLY BONDING FOR
ULTIMATE CULINARY
PERFORMANCE**



- 1** 18/10 Stainless Steel
- 2** Aluminum
- 3** Copper
- 4** Aluminum
- 5** Induction Stainless Steel Exterior

► Flared edges for drip free pouring

► Three-ply bonding with a thick aluminum core quickly conducts heat while the stainless steel helps distribute heat evenly for better cooking results

► Flared edges for drip free pouring

► Five patented alternating layers of stainless steel and aluminum allow for supremely even heating and an ultra-forgiving cooking surface for unrivaled results

► Flared edges for drip free pouring

► Five-ply bonding with a copper center provides rapid heat conductivity and responsiveness for precise cooking results



FRY PAN



- Flat bottom & flared sides for easy turning

Name	Dim. (ØxH)	D3	D5	CC
8" Fry Pan	8.6 x 1.6"	4108	BD55108	6108 SS
10" Fry Pan	10.5 x 2"	4110	BD55110	6110 SS
12" Fry Pan	12.5 x 2"	4112	BD55112	6112 SS

SAUTÉ PAN



- Straight side walls hold liquids & prevent splattering

Name	Dim. (ØxH)	D3	D5*	CC*
3 Qt. Sauté	11.3 x 2.5"	4403 NL	BD55403	6403 SS
4 Qt. Sauté	11.3 x 2.9"	4404 NL	—	—
6 Qt. Sauté	13.6 x 2.7"	4406 NL	—	—

* Brushed D5 Stainless and Copper Core with Lid

ROASTERS



- Designed for cooking family-sized portions for one pan meals

Name	Item #	Dim. (LxWxH)
Small Roaster w/Rack	E752S264	14 x 11 x 3"
Large Roaster w/Rack	E752C264	16 x 13 x 3"

NONSTICK FRY PAN



- 3 Layers of PTFE PRO Nonstick, newly improved for professional scratch resistance

Name	Dim. (ØxH)	D3	D5
8" Fry Pan	8.6 x 1.6"	4108 NS R3	BD55108 NS R3
10" Fry Pan	10.5 x 2"	4110 NS R3	BD55110 NS R3
12" Fry Pan	12.5 x 2"	4112 NS R3	BD55112 NS R3

SAUCE PAN



- High, flared sides & small surface area hold heat well & limit evaporation

Name	Dim. (ØxH)	D3	D5*	CC*
1.5 Qt. Sauce	6.2 x 3.6"	4201.5R NL	BD55201.5	—
2 Qt. Sauce	6.2 x 4.6"	4202R NL	BD55202	6202 SS
3 Qt. Sauce	8.2 x 3.9"	4203R NL	BD55203	6203 SS
4 Qt. Sauce w/Loop	8.2 x 5"	4204R W/LP NL	BD55204	6204 SS

* Brushed D5 Stainless and Copper Core with Lid

STOCKPOT



- High sides slow evaporation with wide base for easy sautéing

Name	Dim. (ØxH)	D3	D5*	CC*
6 Qt. Stockpot	11.3 x 4.2"	4506 NL	—	—
8 Qt. Stockpot	11.3 x 5.5	4508 NL	BD55508	6508 SS
12 Qt. Stockpot	11.3 x 8.1"	4512 NL	BD55512	—
16 Qt. Stockpot†	11.4 x 10.7"	E9076474	—	—

† Only available with impact bonded based. Product is imported.

* Brushed D5 Stainless and Copper Core with Lid

MINI OVAL BAKERS



- Case of 2

Item #	Dim. (LxWxH)
59900	7 x 5.4 x 1.4"

MINI GRATINS



- Case of 2

Item #	Dim. (ØxH)
E849B264	6 x 1.3"

2 QT. SAUCIER



Item #	Dim. (ØxH)
4212R w/LID	8.25 x 3"

.5 QT. BUTTER WARMER



- Perfect for melting butter & warming syrups

Item #	Dim. (ØxH)
42006	4.9 x 2.6"